



**ZERO
CARBON
FORUM**

REDESIGNING HOSPITALITY VENUES: THE LOW CARBON FIT OUT GUIDE

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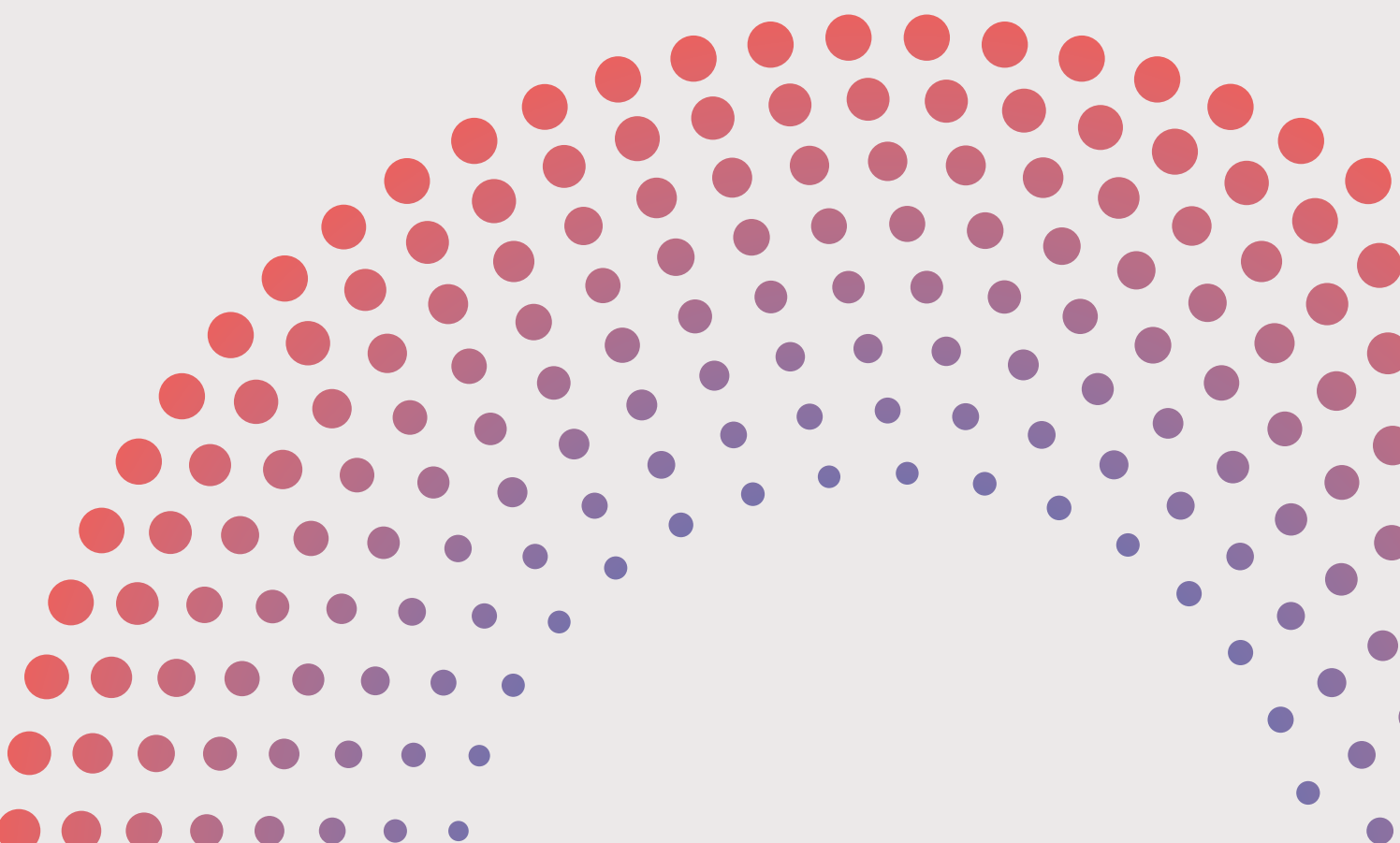
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INTRODUCTION

THE PROBLEM

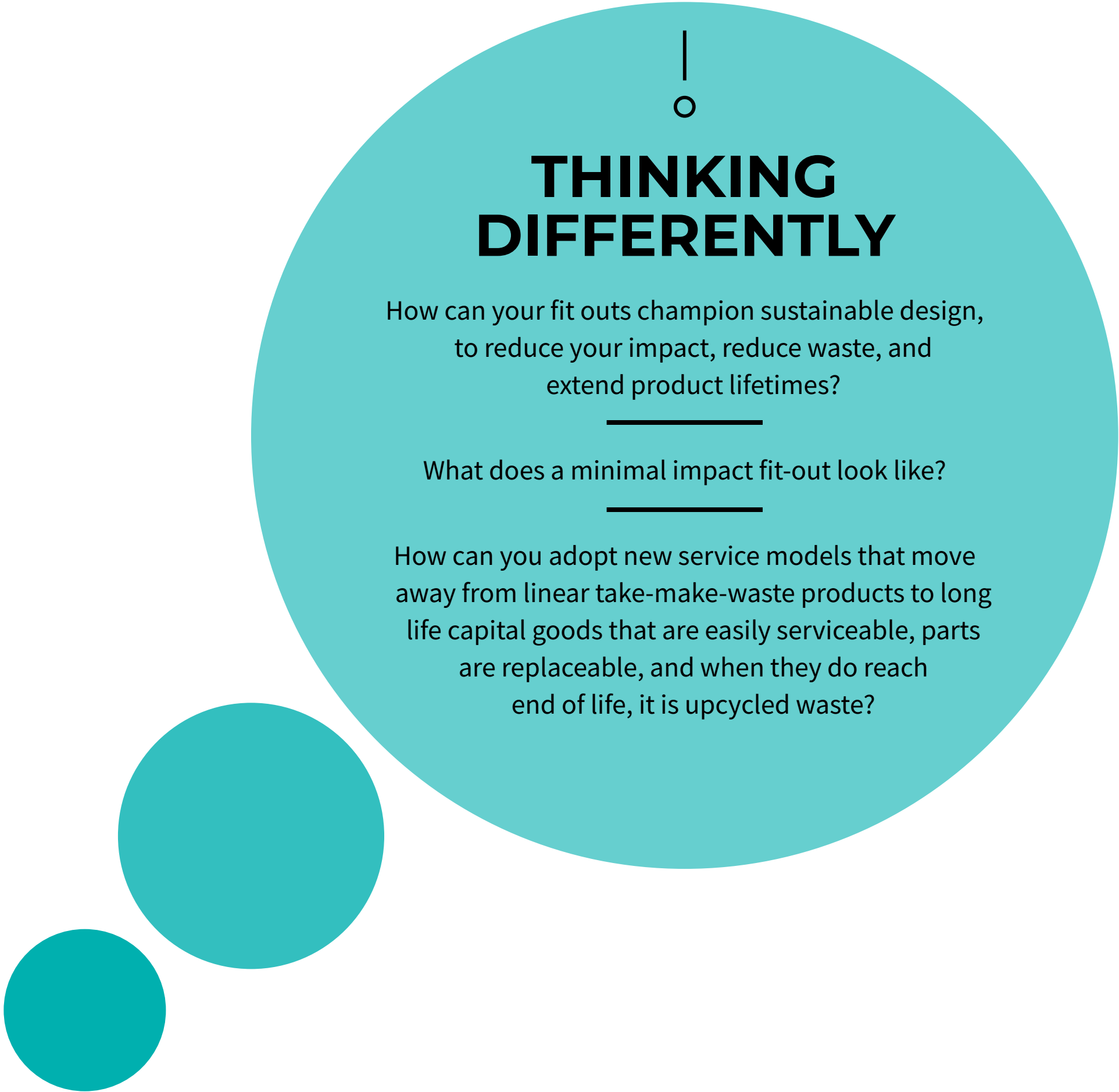
Fit outs are a regular occurrence in hospitality. The décor or theme of a venue is just as important and influential on the customer’s experience as the food and drink, customer service and price.

The standard and historical approach towards a hospitality venue fit out has been to rip out all existing fixtures and fittings, sending it to landfill and replacing it with new. It is a wasteful and costly approach. However, it delivers on convenience and speed. This process leaves little or no capacity to consider sustainability, circularity and how to reduce wastage and therefore potentially costs.

THE CURRENT CLIMATE

In the current climate the hospitality sector continues to face several challenging economic pressures.

Over the long term, the biggest pressure is climate change and the need to decarbonise and build resilience for a business to survive. There is huge potential to redesign the fit out process in hospitality to make carbon and cost savings and reduce reliance on new materials. This presents us with an opportunity to save money, reduce our impact and continue to operate within planetary boundaries.



! THINKING DIFFERENTLY

How can your fit outs champion sustainable design, to reduce your impact, reduce waste, and extend product lifetimes?

What does a minimal impact fit-out look like?

How can you adopt new service models that move away from linear take-make-waste products to long life capital goods that are easily serviceable, parts are replaceable, and when they do reach end of life, it is upcycled waste?

THE SOLUTION

CIRCULAR ECONOMY PRINCIPLES

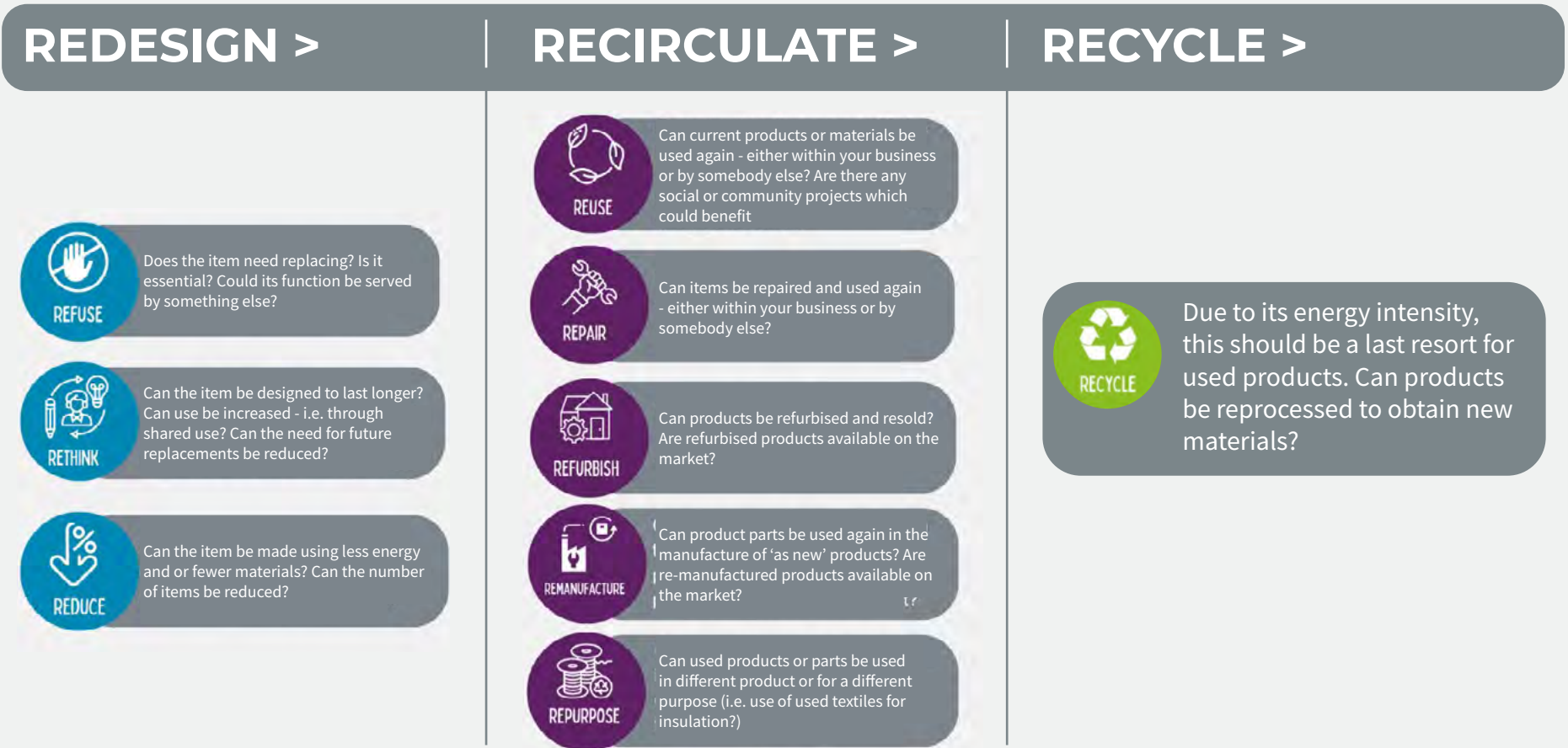
A circular economy is one that keeps materials in use, at their highest value, for as long as possible, based on the three principles outlined below:



Hospitality sector fit outs provide an opportunity for businesses to consider circular economy practices which can increase environmental sustainability whilst reducing the cost to the business.

Hospitality businesses need to collaborate with manufacturers who are prioritising sustainably sourced, renewable materials using processes powered by renewable energy. Following this model will empower suppliers and purchasers to find new ways of reducing their Scope 3 emissions.

A circular economy approach requires a change in thinking across the system as organisations begin to work together to reduce their environmental impact. It is a model that can be thought of as an extension of the “Three R’s” Reduce, Reuse and Recycle, to include a wider range of processes:



THE PURPOSE OF THIS GUIDE

This guide proposes a new approach to hospitality fit outs that enables you to consider the sustainability action you can take at three stages in the process.

REMOVAL

**DESIGN
(INCLUDING EQUIPMENT)**

CONSTRUCTION

It also sets out how to measure and report success and decarbonisation by adopting this approach.

BENEFITS OF ADOPTING THIS GUIDE

By setting out a specification, which combines sustainable and circular principles, you will be able to drive change in the following areas:

1. Develop and implement a clear process to put sustainability at the heart of your fit out standard.
2. Conduct a sustainability impact assessment, enabling you to achieve maximum sustainability standards for the project budget.
3. Inform your decision-making process to focus on what's important and prioritise sustainability alongside cost and quality.
4. Have a standard to report on (to stakeholders internally and externally), demonstrate your sustainability credentials and to benchmark your portfolio against.
5. Have a clear process to review, revise and improve on.
6. Increase the asset value of your property portfolio.
7. Influence procurement practice and behaviour across hospitality fit outs.

BENEFITS OF INCLUDING CIRCULAR ECONOMY PRACTICES

1. Reduce costs through retaining the value of materials.
2. Future-proof your fit outs. Design for long-life, reducing the reliance on further fit outs.
3. Spread costs and risk by switching from ownership models to service leasing models. Ownership of the product is retained by the manufacture, encouraging a design that delivers profits through long life, easy repair and easy recovery of valuable materials at end of life, instead of the current model of profit driven by sales and planned obsolescence.
4. Increase revenue through sharing space and resources.
Can you share your kitchen space when it isn't in use?
Try resources such as **SHARE DINNING** or **GUMTREE**

TAKE ACTION

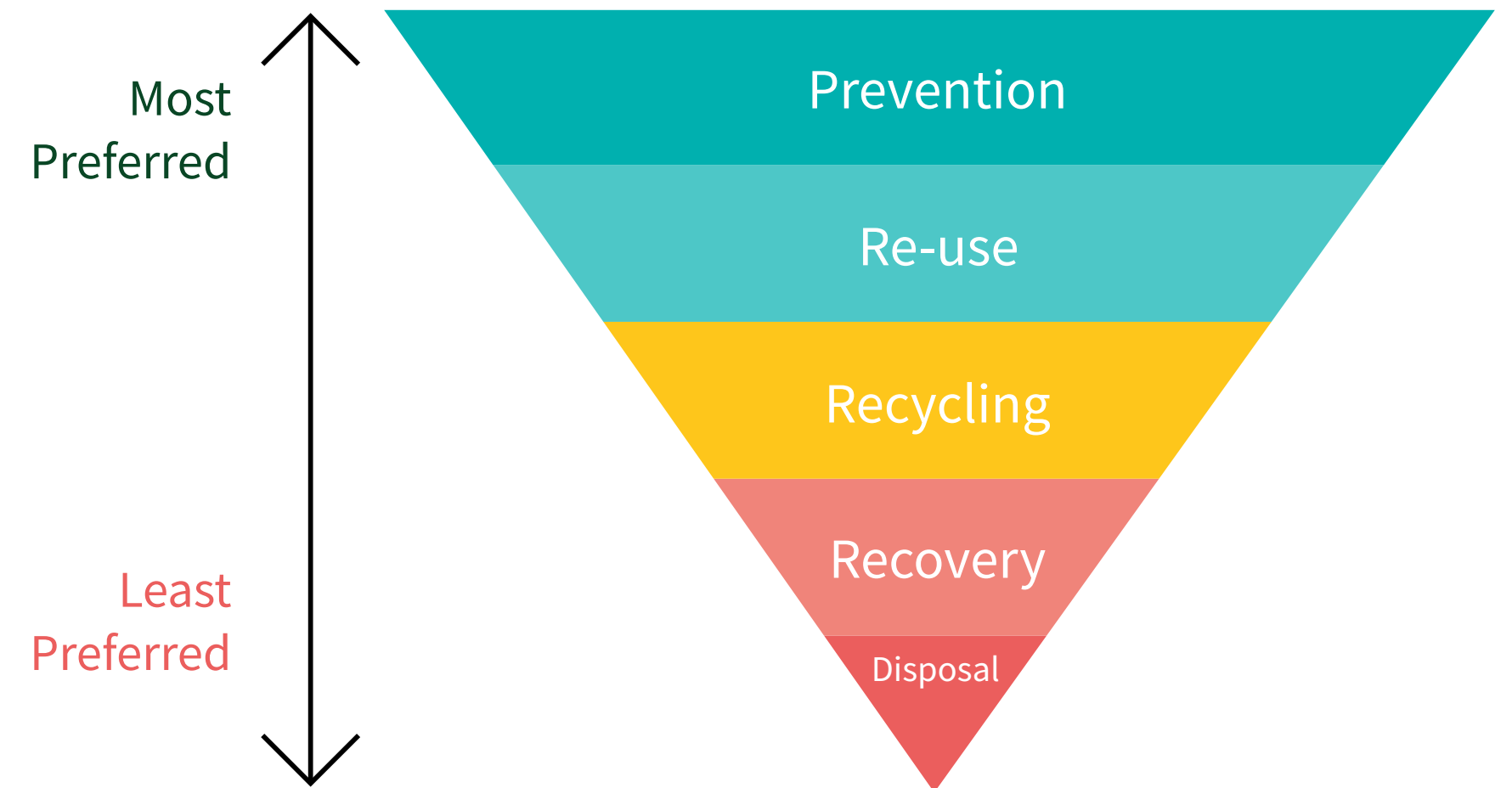
REMOVAL

To install a new fit out you need to remove the current fixtures and fittings. Presently, this is a wasteful process, removing and disposing of everything, predominantly in landfill.

Before you begin take the time to consider the following:

1. Can any of the fixtures and fittings be reused, either by yourself or by another company?
2. Does all the equipment need to be replaced? Can some of it be repurposed and reused, for example, could used fabrics become insulation?
3. If the equipment and fixtures and fittings are no longer usable, can parts be used in other equipment/fixtures or fittings, or be recycled? It is time to consider your social impact and find opportunities to work with local businesses or community groups?
4. How can you dispose of unwanted equipment in a sustainable way?
5. Thinking holistically presents the potential to reduce waste and make a financial return. Businesses providing services in this area are:
 - **RAMCO**
 - **GLOBECHAIN**
 - **LOOPCYCLE**
 - Furniture Repair/Refurbishment (lots of local options available)

When disposing of any existing equipment/fixtures and fittings always consider the waste hierarchy to inform your decisions:



TAKE ACTION

DESIGN/PLANNING

1. Make sustainability and circularity part of your design process. Measure the environmental impact of your project at design stage (**Impact Assessment**). This places sustainability alongside cost and quality for the:
 - Design
 - Use, and
 - Building materialsof the fit-out project.
2. It is key to not only design **sustainability** in, but design **waste** and **negative impacts** out.
3. The **materials** you use are just as important as the design. Avoid use of **virgin and non-renewable materials** as a priority. Use **non-toxic materials** wherever possible.
4. Design so that all elements can be **reused** again at the end of their life. **Partner and collaborate** with manufacturers who design for long-life, ease of repair and who take items back at end of life to be **reused** or re-manufactured.
5. Incorporating sustainability into a project once construction has started is costly, both in terms of finance and resources.
6. Look at ways to **increase efficiency** in your building through new fit outs. Technical assessments will enable you to assess the quality of the existing structure, what can be reused or improved upon. Create a full building material inventory. For example:
 - Insulation, and Glazing
7. Incorporating sustainability into your fit out standard could influence, engage, and build brand image with customers, investors, stakeholders and employees.

8. Map your suppliers against your circularity principles, identify key strategic suppliers and engage them in your circularity journey.
9. If you can't incorporate a circularity approach in all elements of your fit out from the beginning (Gold Standard), map out when you will aim to achieve circularity for each fit out stage, or products going forward. Engage your supply chain accordingly to build the necessary networks to achieve your ambition.
10. **Engage your employees** in your ambition; embed a strong understanding of circularity principles among employees.
11. It is perceived that costs will increase when sustainability is a key requirement. With the opportunity to re-use and recycle and design for long life, ease of repair and re-use, there are lots of opportunities to make both **short-term and long-term savings** across the project and the life of the fit out.
12. A feasibility study will enable you to make informed assessments between renovation/new construction. It needs to take into consideration **embodied carbon, virgin material** use and **LCA - Life Cycle Assessment criteria**.
13. Adopting a circular approach to your fit out design requires you to think about **longevity** and **use**. Can your design stay on trend, requiring minimal updates? Can your design incorporate opportunities for additional use, when not in use by yourself?

[See **ARUP CIRCULAR BUILDING TOOLKIT** for more information on how to reduce the environmental impact and the cost of building work. It also includes information on monitoring systems and how these can be used to reduce running costs and environmental impact.]

TAKE ACTION

CONSTRUCTION/FIT OUT

Set KPIs to assess whether the specification has achieved targets.

For example:

- KPI – Footprint pre and post fit out
- KPI – Embedded carbon pre and post fit out
- KPI - % of virgin material used
- KPI - % of materials reused in own fit out
- KPI - % of materials reused by other businesses
- KPI - % of materials recycled
- KPI - % of equipment on a leased contract
- Expected length of life of equipment/which achieved it?
- Have the waste benchmarks been achieved?

Here is your opportunity to include the WBCSD Circular Transition Indicators. These look at how materials flow through a business. The indicators assess how well the business manages its loop of materials, with the aim of having a closed loop of material flow. The indicators are across the following four categories:

Close
the
loop

Optimise
the
loop

Value
the
loop

Impact
of the
loop



TAKE ACTION

OCCUPANCY

Monitor and review whether the design and products used have achieved the target carbon emissions savings. This could be executed through an annual footprint.

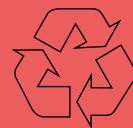
OVERALL BENEFITS



Clear process
from removal to
new fit out.



Builds sustainability
into the overall process
& specially design.



Enables you to understand
what makes a fit out
sustainable & apply
accordingly.



A process
can be monitored
& improved on.



A sustainable fit out
process will lead to a
sustainable property
portfolio & the potential to
increase the asset
value.



Increased
accountability
with wide range of
stakeholders.



TAKE ACTION

OPERATIONAL & MATERIAL SPECIFIC ACTION/GUIDANCE FOR SUSTAINABLE FIT OUTS

REMOVAL			NOTES
Waste Management	Zero recyclable/reusable waste to landfill from strip-out. How can waste retain its value (for example by upcycling rather than downcycling)? Can you make your product again by using the same materials? This reduces the demand and strain on raw materials		
	Retain, reuse and refurbish as much as possible from the existing building		
	Building material inventory		
DESIGN			NOTES
	Technical assessment of existing structure and where improvements can be made		
Materiality Assessments	Avoid use of virgin and non-renewable materials Avoid the use of toxic or harmful chemicals		
Salvaging Materials	Reuse and upcycling of all materials from removal		
Timber & Joinery	The following hierarchy should be used to source all timber products: 1. Reclaimed (preferably locally sourced) 2. Non-composite, supplied with CoC from FSC or PEFC 3. Composite, supplied with CoC from FSC or PEFC		
Insulation	Install best performing (thermal and acoustic) insulation products with zero Global Warming Potential, using the following hierarchy: 1. Natural and biodegradable products e.g. hemp, flax, newspaper, wool; 2. Products which have an A pr A+rating in BRE’s The Green Guide to Specification or Green Book Live databse 3. Use current waste products as insulation e.g. fabric (this carried out by specialist companies, please see the Reference section)		

DESIGN			NOTES
Energy	Can renewable energy opportunities be included and maximised to reduce the need for fossil fuels		
Water	Can the design use the opportunity to build the harvesting of greywater, rainwater and/or stormwater into the system		

For the following categories, at every stage you need to consider what can be reused (if not by the business, then by another sector, business or community).

For the following categories, if you are sourcing new products, you need to consider end of life opportunities and who will be responsible (manufacturer, supplier, purchasing business).

Map key suppliers against circularity principles and identify key strategic suppliers.

Front of House – Flooring, Wall Covering & Ceiling	The following hierarchy must be followed when sourcing all flooring, wall covering and ceiling products: A. Upcycling of existing flooring B. Reclaimed products which are readily available and fit-for purpose C. Low impact, natural alternatives e.g. unsealed cork (walls, ceiling), linoleum, hardwood flooring that meets timber requirements, or bamboo flooring D. Conventional tiles meeting the following recycled content criteria: Flooring: Ceramic 40% Walls: Ceramic 50%; Porcelain/Glass 100%; Mineral 60%; gypsum (e.g. plasterboard) 90% Ceiling: Do you need tiles? Industrial look is on trend and easier to maintain. Mineral 60%; Gypsum (e.g. plasterboard) 90%		
Back of House – Flooring, Wall Covering & Ceiling	All products to be manufactured to ISO 14001. Then: Floors Tiles: Minimum recycled content 40% (unless rubber) Floor Sheet: Minimum recycled content 20% Wall Covering: Manufactured without heavy metals Ceiling Sheets: PVC free, non-hazardous & fully recyclable		

DESIGN		NOTES	
Glazing	If being replaced, glazed façade and doors must meet the following thermal performance target: - U-values between 0.7- 1.4 W/m2K In addition, glazing must comply with Criterion 3 (overheating) in Building Regulations Part L2B: - The solar gain per unit floor area averaged over the period 0630 to1630 GMT is not greater than 25 W/m2 when the building is subject to solar irradiances detailed in CIBSE Design Guide A; - The expected solar load is reduced by at least 20% compared to the glazing that is being replaced; - The effective g-value is no worse than 0.3; or - The zone will reduce the solar gain and hence the space cooling demand		
Shopfronts	If a new shopfront is required, it should be constructed from either timber or aluminium – not PVCu. If timber, the components must meet the requirements under Section 3.0 If aluminium: - The frame must contain 100% recycled content - The frame should be ‘thermally broken’ to avoid thermal bridging Wherever possible, the shopfront will be openable to support ventilation and help reduce the need for artificial cooling Wherever possible, a lobby should be fitted to the main customer entrance		
Paints	All paints meet at least one of the following criteria: • Water based • EU Eco-label certified • Are manufactured with at least 50% recycled content With Max VOC level: • Matt coatings <3g/l • Primers <30g/l		
Polishes, Varnishes & Lacquers	All polishes and varnishes meet at least one of the following criteria: • Water based • EU Eco-label certified Max VOC level: • <80 g/l		

DESIGN			NOTES
Grouts, Adhesives & Sealants	All grouts, adhesives and sealants meet at least one of the following criteria: • Solvent free • Water based • EC1plus EMICODE rating Max VOC level: • < 79.9 g/l		
Toilet	A. Dual flush with max 4.5l full flush B. Listed on either Water Technology List or Water Efficient Labelling Scheme		
Urinal	A. 3l/bowl/hour maximum during building occupancy B. User-presence activated flush C. Zero uncontrolled flushing outside operational hours		
Taps	A. ≤ 6l/min (basin) or ≤ 8l/min (kitchen) B. Listed on either WTL or WELS		
Shower (if applicable)	Only to be installed if evidence suggests it is needed and will be used by staff. Then: A. ≤ 8l/min or ≤ 6l/min if electric B. Listed on either WTL or WELS		
Lighting	Lighting as a service – placing the responsibility with the provider. E.g. Light As A Service		

DESIGN		NOTES	
Restaurant Lighting	Opportunities should be taken to maximise useful daylight without compromising the quality of the indoor environment, and use low-energy light fixtures and fittings. Lighting design should follow the following specification: A. To maximise external lighting through restaurant design, e.g. sunpipes, glazing, etc, and consider circuit design in parallel with daylight B. Specify only high efficiency LED lighting with the following efficacies: - 75lm/W for amenity, accent & display lighting - 82lm/W for general interior downlighting C. Specify only dedicated LED luminaires for amenity, accent, display & exterior area lighting. Retro-fit LED lamps may be used only for decorative interior luminaires, with efficacies exceeding 82lm/W. Where retro-serviceable lamps are fitted, labelling must be present to prevent low-efficacy lamps being fitted D. Lighting should be divided into circuits with similar loads to ensure correct dimming and zoned to allow areas of the restaurant to be independently controlled		
External Lighting	Energy efficient lighting will be provided at the appropriate time and intensity. The following guidance should be adhered to: A. All luminaires used in the lighting scheme should be of a consistent type throughout B. Specify only high efficiency LED lighting with the following efficacies: 75lm/W for amenity, accent & display lighting 82lm/W for exterior area lighting C. All non-essential external lighting will be switched off when the venue is closed. This lighting will be on a timer D. Maximum lux levels as recommended in The Institution of Lighting Engineers Guidance Note GN01, 2005 E. Non-essential security lighting should be activated using PIRs		
Back of House Lighting	Energy efficient lighting will be provided at the appropriate time and intensity. Lighting will be designed out where possible, e.g. with the addition of a sunpipe to the staff room. The following guidance should be adhered to: A. High efficiency white LED downlights with a maximum 82lm/W efficacy in all Back of House areas B. All lighting should be switch-controlled, with lights connected to PIR motion detectors in staff quarters, storerooms and managers room (all Back of House rooms except the kitchen area)Corridor areas should be on a timeclock		

DESIGN		NOTES	
Controls	Lighting controls have the following requirements: A. The lighting consumption shall be able to be controlled and measured using a Building Management System B. All lights will be on a timeclock; the BMS will control lighting to switch off and reduce when not needed, e.g. when the restaurant is closed C. Back of House areas and lighting in toilets will be activated using PIR motion detection D. Controls will consider linear separation of circuits from main window backwards with own controls for each light or row of lights. Restaurant, back of house and external lighting will be separately controlled		
Chairs	Chairs meeting design standards should be selected based on the following hierarchy: A. Reclaimed (preferably locally) B. Timber (meeting requirements in Section 3.0) C. Metal chairs (aluminium or steel) manufactured in the UK		
Fabric & Upholstry	Select fabrics based on the following hierarchy: <u>Coverings:</u> A. Recycled materials or off-cuts B. Renewable, biodegradable, plant-based materials, e.g. wool, hemp, flax, nettle fibres C. Organic material (e.g. cotton) D. Non-synthetic materials <u>Fillings:</u> A. Waste or recycled products e.g. upholstery foams made from horsehair B. Renewable, biodegradeable, plant based materials e.g. flax, jute, hemp, nettle, wool, coconut fibres C. Organic material, e.g. cotton D. Non-synthetic materials		
Tables	Tables meeting design standards should be selected based on the following hierarchy: A. Reclaimed (preferably locally) B. Timber (meeting requirements in Section 3.0) C. Metal tables (aluminium or steel) manufactured in the UK. All steel table bases must be a minimum of 80% recycled		

DESIGN		NOTES	
Workstations & Countertops	Select worktops based on the following hierarchy: A. Reclaimed (preferably locally sourced) B. Timber (meeting requirements in Section 3.0 ii) C. Manufactured from minimum 50% recycled materials such as mirror, glass, porcelain, earthenware, vitrified ash or concrete.		
Internal Doors	Select doors based on the following hierarchy: A. Non-fire doors, including frames and door accessories, are reclaimed or reused; B. Fire doors and non-fire doors are timber, supplied with CoC from FSC or PEFC All doors should be solid and non-composite where possible and comply with all the relevant fire regulations and other tests		
External Signage	All external, restaurant-mounted signage to be 100% recycled acrylic with at least 85% recycled steel mounting. If illumination is necessary, lighting should be 100% LED and comply with the above specification for External Lighting for lux levels and controllability. Menu boxes should be clear, 100% recycled acrylic with a timber stand (conforming to guidance on timber specification above), lit with LED		
Hand Dryers	Hand dryers should be chosen which feature on the Energy Technology List under ‘High Speed Hand Dryers’		
Commercial Kitchen Components	All stainless steel in kitchens are manufactured with at least 60% recycled contents. Earlier guidance for sourcing timber and Back of House finishing for use within the kitchen should also be followed		
	Electric only kitchens		
	Intelligent kitchen extraction		
Cellar	Free air (ambient air) cellar cooling		

EXTERNAL AREAS		NOTES	
Electricity Charging Points	A minimum of 10% of public car parking spaces to have electric car charging points (or greater if a requirement under planning)		
Bike Racks	Standard installation in all public car parks. Where no public car park, consideration to installation in external area for staff use		
Pub Gardens/ Roof Gardens/ External Areas	Avoid the use of external heaters		
Planting	Irrigation Systems – link to brown water where possible		
Other	AED equipment as standard		

CONSTRUCTION/FIT OUT		NOTES	
Considerate Constructors	All sites with construction periods of at least six weeks will be registered with the CCS. The construction period will determine the target: A. 12-week+ Programme – A minimum score of 35, at least a Good or Very Good in each category, with at least one Excellent B. 6-12 Week Programme – A minimum score of 32, at least a Good or Very Good in each category C. 0-6 Week Programme - No site registration but a strategy to achieve a minimu score of 32, and the contractor should be registered with the Considerate Constructors Company Registration Scheme		
Energy & Water Consumption	Develop and communicate methods to reduce energy and water consumption on-site (training and performance management)		

DESIGN		NOTES	
Energy & Water	Ensure all energy on-site is metered, reviewed and recorded at end of fit-out project for ongoing reporting		
	Provision should be made to control all HVAC elements centrally using a fully integrated Building Management System (BMS), and meter energy and water consumption using Automatic Monitoring and Targeting equipment (AMT) Each input must clearly labelled to allow building managers to understand the item being measured, whether on-site or off-site using downloaded data The AMT system will be set up to monitor the following: - All incoming supplies of gas, electricity and water - Sub-metering of energy consuming HVAC elements including major fans - Sub-metering of back of house heating - Sub-metering of front of house heating and cooling - Sub-metering of each restaurant lighting zone - Sub-metering of water consumption including domestic hot water, separate toilet areas and kitchen and back of house areas - Sub-metering of significant energy-consuming kitchen/cooking elements, including the chargrill, oven and freezers/chillers		
	Use of voltage optimisation across all equipment		
Solar PV	Installation of panels on freehold buildings with south or near south facing roofs		
	Installation of air sourced heat pumps		
	Use of Enotherm heating additive		
Waste	Zero waste to landfill from construction		
Responsibility of the Landlord	Currently, a non-domestic private rented property requires an EPC rating of E or above. From 2030, the EPC rating on these buildings must be C or above.		

CASE STUDIES



GAILS BAKERY

Several of Gails Bakery outlets have been fitted out or refurbished, using circularity principles within the building, within the company and within the local community.



APRICITY

Apricity has developed a sustainable hospitality space using sustainable and circular fit out principles, reducing embedded carbon footprint of the space by 41% based on standard fit out specifications.

CASE STUDIES



WAGAMAMA

Wagamama's latest fit-out at Clarks Village, Somerset, is more than just a fresh look, it's a statement of intent. Delivered by The Restaurant Group (TRG), the restaurant proudly achieved a Gold SKA rating, highlighting its commitment to sustainable design and operations.



PIER HOUSE HOTEL

After a devastating fire at the historic Pier House Hotel in Charlestown, Cornwall, a Grade II listed building within a UNESCO World Heritage Site, St Austell Brewery, in partnership with the University of Exeter, saw an opportunity to rebuild with purpose.

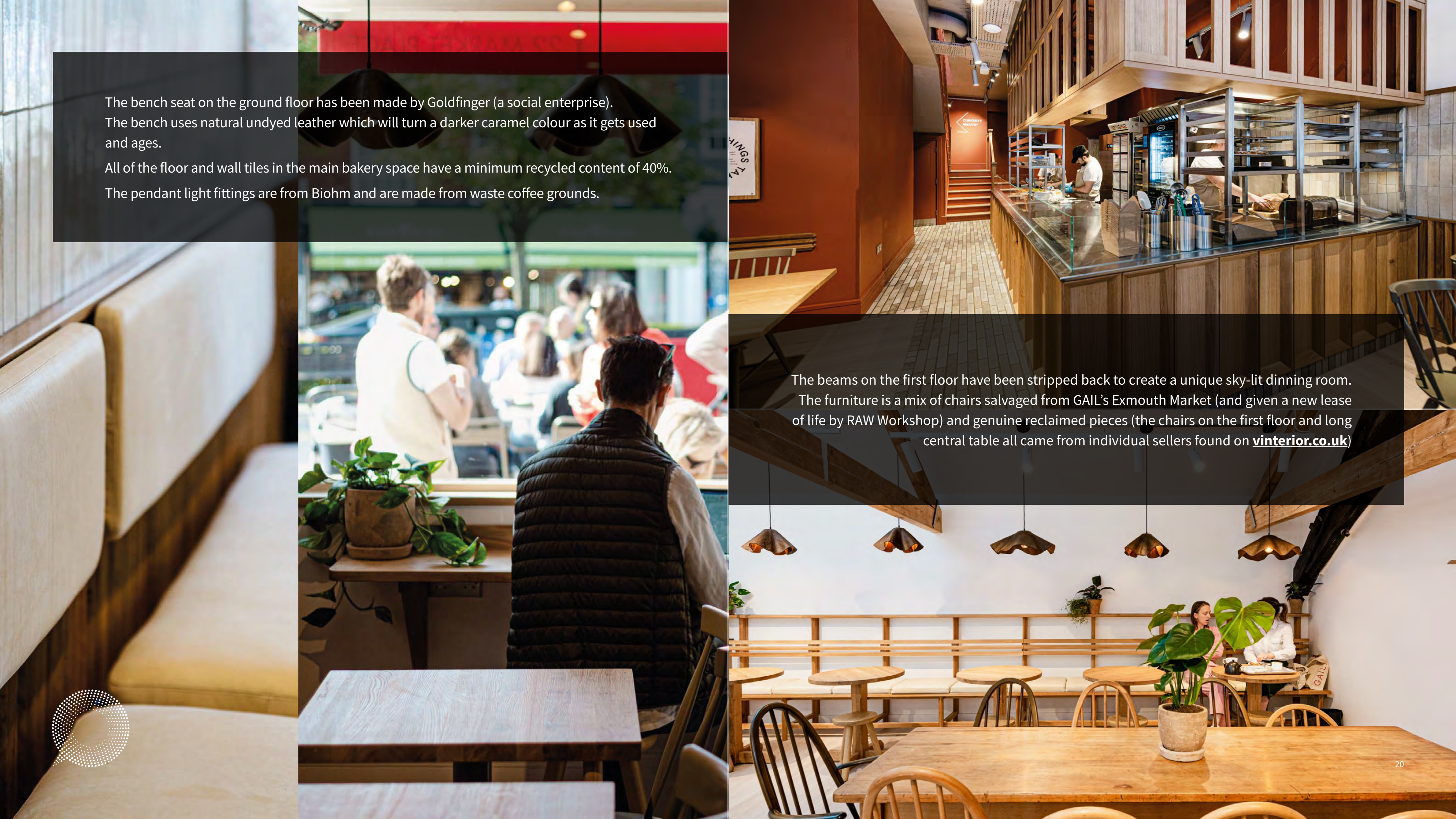
GAIL'S HENLEY SUMMARY

Gail's has adopted a sustainable design approach to multiple new sites for its bakeries, including this opening in a Grade II Listed building in Henley.

KEY FACTS

Year Completed	2022
Location	Henley
Size	290 sqm
Type	Neighbourhood Bakery
Project Value	£500k
Disciplines	Architecture, Interiors, Graphic Design
Main Contractor	Commercial Shop fitting





The bench seat on the ground floor has been made by Goldfinger (a social enterprise). The bench uses natural undyed leather which will turn a darker caramel colour as it gets used and ages.

All of the floor and wall tiles in the main bakery space have a minimum recycled content of 40%.

The pendant light fittings are from Biohm and are made from waste coffee grounds.

The beams on the first floor have been stripped back to create a unique sky-lit dining room.

The furniture is a mix of chairs salvaged from GAIL's Exmouth Market (and given a new lease of life by RAW Workshop) and genuine reclaimed pieces (the chairs on the first floor and long central table all came from individual sellers found on [vinterior.co.uk](https://www.vinterior.co.uk))



THE
CARBON FOOTPRINT
FOR THE DESIGN
ACHIEVED A
41%
REDUCTION

KEY FACTS

Year Completed	2022
Location	Duke Street, London
Size	180 sqm
Type	Restaurant
Project Value	£750k
Disciplines	Sustainable Design Strategy, Interiors
Main Contractor	SW Bruce

APRICITY SUMMARY

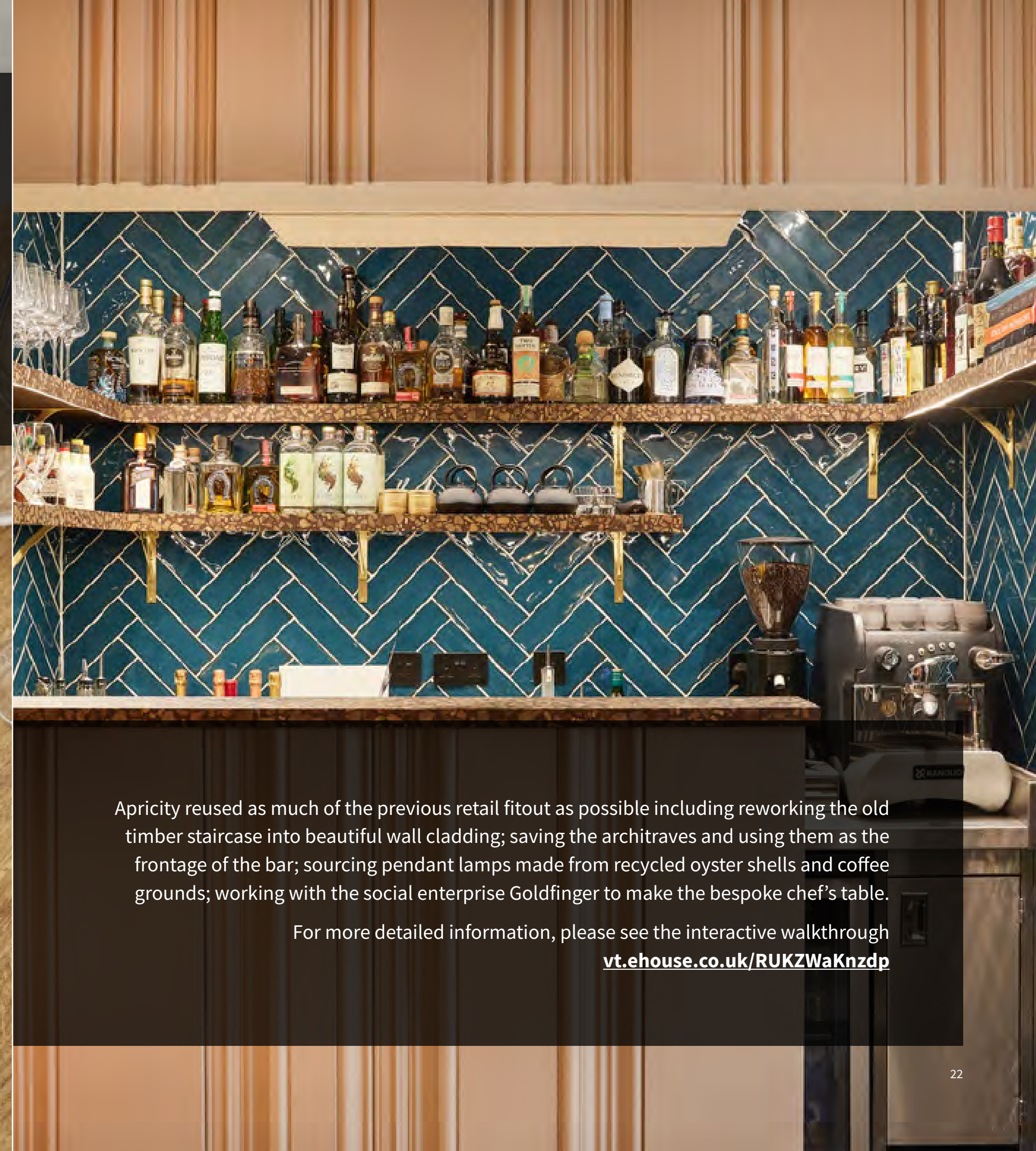
A benchmark in sustainable design and fitout has been developed by applying the principles of a circular economy. Crucially the embodied carbon footprint of the design was measured and achieved a 41% reduction compared to typical fitout of this nature.

APRICITY

STORY

Apricity is a genuine benchmark project for the industry and a project that supports Chantelle's mission; to create the most outstanding hospitality experience possible (i.e. the highest positive social impact) whilst having the lowest negative environmental impact.

Apricity has been able to measure this impact and demonstrate that a holistic design strategy based on the principles of a circular economy correlates to a very substantial reduction in the embodied carbon of a fitout.



Apricity reused as much of the previous retail fitout as possible including reworking the old timber staircase into beautiful wall cladding; saving the architraves and using them as the frontage of the bar; sourcing pendant lamps made from recycled oyster shells and coffee grounds; working with the social enterprise Goldfinger to make the bespoke chef's table.

For more detailed information, please see the interactive walkthrough vt.ehouse.co.uk/RUKZWaKnzdp





WAGAMAMA CLARKS VILLAGE

Wagamama's latest fit-out at Clarks Village, Somerset, is more than just a fresh look, it's a statement of intent. Delivered by The Restaurant Group (TRG), the restaurant proudly achieved a Gold SKA rating, highlighting its commitment to sustainable design and operations.

wagamama





SERVING SUSTAINABILITY WITH A GOLD SKA RATING

By embedding sustainability into every stage of the fit-out, TRG delivered standout results:

SMART SAVINGS: Lower energy costs thanks to efficient lighting, heating, and advanced monitoring systems.

SUSTAINABLE SOURCING: Greater transparency across the supply chain, with a focus on recycled, upcycled, and responsibly sourced materials.

ECO-DRIVEN DESIGN: Front-of-house features now include visibly sustainable materials, meeting customer demand for greener dining experiences.



**FURNITURE
MADE FROM
AT LEAST 80%
RECYCLED
OR REUSED
MATERIALS**



**TABLES MADE FROM
83,000
RECYCLED
CHOPSTICKS**



GOING FORWARD...

TRG is rolling out their SKA standard fit out process across all new Wagamama sites, reinforcing Wagamama's position as a brand that listens to its customers and leads on sustainability.

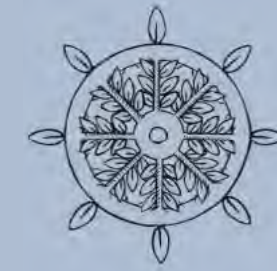
THE PIER HOUSE HOTEL

After a devastating fire at the historic Pier House Hotel in Charlestown, Cornwall, a Grade II listed building within a UNESCO World Heritage Site, St Austell Brewery, in partnership with the University of Exeter, saw an opportunity to rebuild with purpose.

Rather than simply restore, they reimagined the project through the lens of sustainability and the circular economy, making it a model for conscious construction in heritage spaces.



PIER
HOUSE
CHARLESTOWN



This project proves that sustainable refurbishment, even within heritage settings, is not only achievable but can deliver environmental, social, and economic value without adding cost or delay. The Pier House now stands as a beacon of what's possible when tradition meets innovation.

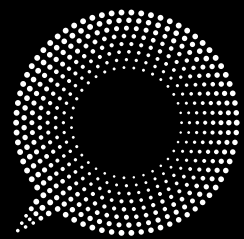
KEY INNOVATIONS & OUTCOMES:

CONTRACTOR COLLABORATION: Shifted mindsets and methods by engaging contractors early to embrace circular design principles.

SUSTAINABILITY-FIRST BRIEFING: Introduced a dedicated sustainability brief, integrated alongside the traditional construction and operations plans.

UPSKILLING FOR IMPACT: Invested time in training contractors on circular economy strategies, ensuring alignment with St Austell Brewery's sustainability vision.

LOCAL, LOW-CARBON SOURCING: Prioritised reclaimed materials from local networks, reused existing furniture through reupholstering, and selected lower-carbon alternatives for insulation, carpets, timber, and plasterboard.



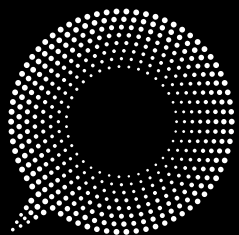
ZERO CARBON SERVICES

USING ANALYTICS TO IDENTIFY IMPACT

Zero Carbon Services has used its analytics platform and Clip on Tech to monitor the impact of specific items of equipment to produce an impartial performance assessment.

The energy reduction impact of individual items of equipment can be seen below:

ITEM	£ REDUCTION PER SITE PER YEAR	% REDUCTION	WHO WE WORKED WITH
Cheetah Extraction	£13k	14%	Cote
Hot Water Boiler Timer	£4k*	23%	Pizza Express
Smart Cellar	£12k	31%	Shepherd Neame



*The analysis on hot water boiler timers only included overnight hours. Only for sites without working timers





SHEPHERD NEAME & ZCS



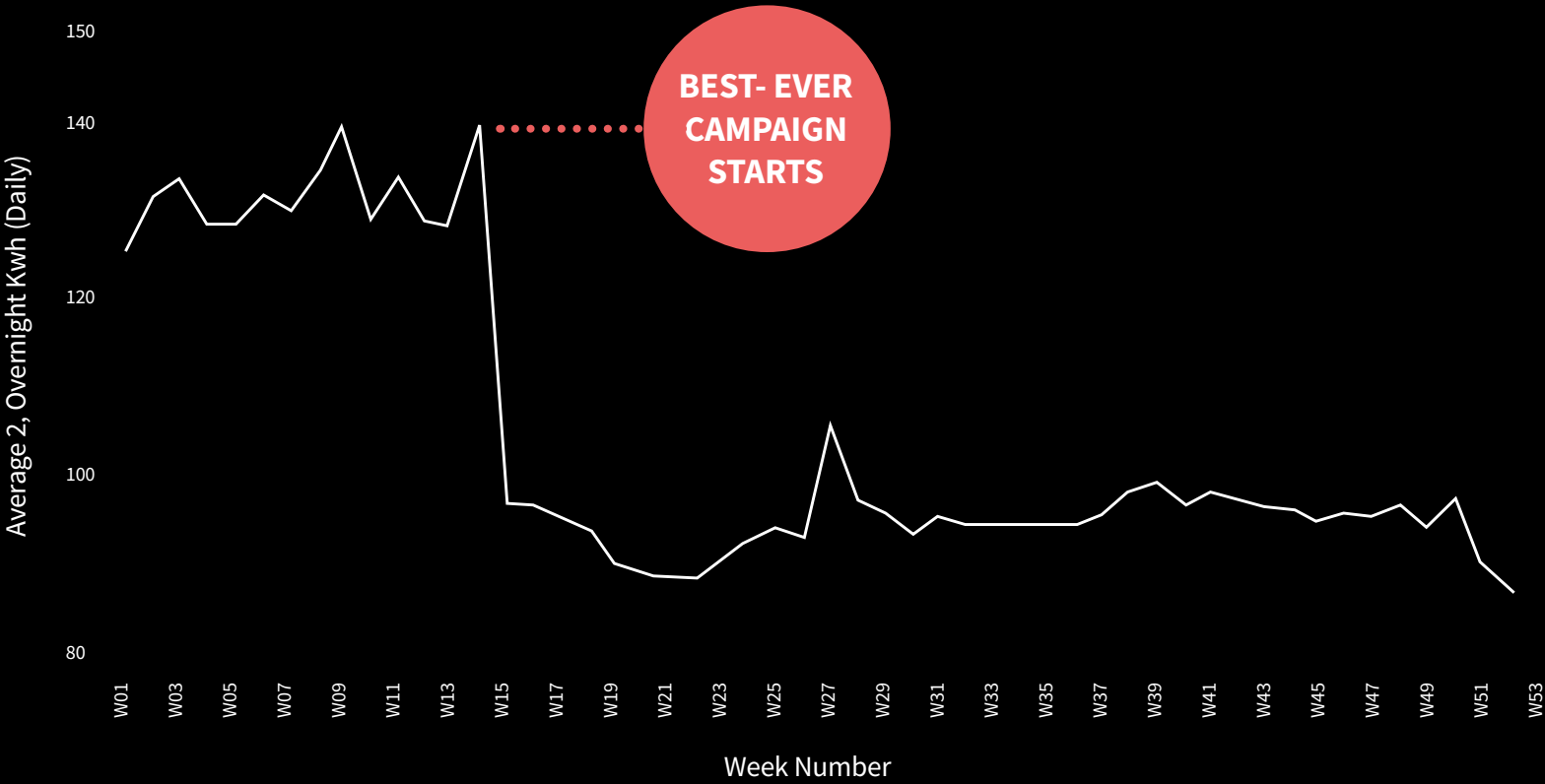
A COMBINATION OF ANALYTICS & BRILLIANT ENGAGEMENT LAUNCHED SUMMER 2023

The ‘Best-Ever Campaign’ focused on resetting behaviours after Summer and completing the best closedowns ever.

Resulting in a **28% REDUCTION** in overnight use.

This behaviour has become a habit.

Brilliantly led from the top, holding all levels of the business accountable.



REFERENCES

Below is a list of references relating to documents that have assisted in the development of this guide and companies/suppliers that are embracing a circular economy approach to their manufacturing processes. For more details on designing, construction and use of your fit out applying rigorous sustainability criteria, use the **RICS SKA STANDARD**

BREEAM®

BREEAM is the world's leading science-based suite of validation and certification systems for sustainable built environment.



LEED World Wide Green building rating system.



JMP Wilcox is a company converting waste products into insulation, they convert recover textiles waste and convert it into automotive insulation.



Share Dining rent out kitchen space when not in use. London specific.



Gumtree advertise kitchen space availability when not in use.



Crown Workspace & Rype Office reuse, repair and remanufacture commercial furniture. Also help with the design and fit out of new workspace.



Goldfinger Design transforms reclaimed and sustainable materials into furniture and interiors for restaurants and cafes.

SMILE PLASTICS

Smile Plastics makes a number of products out of recycled plastic to be used in fit outs, e.g. worktops, countertops, partitions.



Light As A Service provide lighting as a service, from design, to fit out to maintenance

Interface®

Interface provides carpeting from upcycled materials and offers a take back service.



Paint 360 producing high quality products from waste paints.



Saxa Gres manufacture tiles which include processed municipal waste as an ingredient.



Object Space Place

Object Space Place Sustainable hospitality design with the principles of circular economy at its heart.